

Melins' Graham Pudding

1 cup graham flour
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup sour milk
 1 egg
 1 cup raisins
 level teaspoonful soda
 salt

Steam 2 hours

Serve with hard sauce.

A. Rashleigh's Corn Meal Pudding - see p. 1440

3 tbsp. corn meal
 1 " flour

Cook in double boiler in a pint of water or milk for 20 min. Allow it to cool and add the following:

2 eggs - beaten slightly; salt; a little sugar, nutmeg to taste; and 1 pint of milk.

Bake slowly $\frac{3}{4}$ hr.

When the custard begins to form, stir up the corn meal which has settled to the bottom.

Sauce: $\frac{1}{2}$ cup butter; 1 tbsp. flour; $\frac{1}{2}$ cup sugar, water to necessary thickness. Boil. - Flavor + nutmeg after cooking.